

ROOKERY HALL

— HOTEL & SPA —

Welcome to the Terrace Restaurant

Built in 1816, Rookery Hall Hotel and Spa is a unique Grade II listed Georgian style country mansion with striking architectural features and commanding views of the Cheshire countryside.

Now this charming heritage property is part of the Hand Picked Hotels collection and is yours to discover. We invite you to make yourself at home, indulge in our seasonal menu, try the pairings of our sommeliers or choose a bottle from our varied but carefully cultivated wine cellar.

Great food is at the heart of the Terrace Restaurant experience, with a menu that offers guests classic British cuisine enhanced with a contemporary twist. Head chef Mark Walker is passionate about showcasing the finest local ingredients and allowing their fresh flavours to take centre stage on the plate.

Thank you for dining with us and please do speak to a member of our friendly team for anything you may need.



One AA Rosettes for
Culinary Excellence

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— HOTELS —

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Starters

Spiced parsnip soup (v) £7.5

Cranberry beignet, sage oil

Wood pigeon breast £11.5

Gooseberry gel, pickled gooseberries, chicory leaves

Poached salmon £9.5

Fennel, fennel seed shard

Confit onion and Jerusalem artichoke tart (v) £10

Artichoke puree, pickled radish

Beetroot and goat's cheese (v) £8.5

Poached pear

Sweetcorn panna cotta £9.5

Chicken and mushroom, crispy chicken skin

Guinea fowl terrine £8.5

Blackberries, quince

Marinated fennel, charred baby gem and orange salad (ve) £8

Broad beans, pumpkin seed pesto

Salt cod and saffron fishcake £8.5

Sauce rouille

Hand Picked Favourites

John Ross Jnr. Scottish smoked salmon £11/£22

Lemon, capers and shallots, brown bread

Crispy roast chicken Caesar salad £8.5/£17

Baby gem, Parmesan, egg, sourdough crisps, pancetta, Caesar dressing

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

An optional service charge of 10% will be added to your bill.

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Mains

Roast breast pheasant £22

Pheasant boudin, confit potato, sweetcorn purée, wild mushrooms, roast pheasant jus

English lamb rump £24.5

Smoked dauphinoise potato, ratatouille, lamb jus

Pan-seared sea bass £19.5

Bok choy, charred corn, Chinese radish, soy and sesame dressing

Roast and stuffed courgette (ve) £18.5

Potato croquette, wild mushroom ragout, carrot fondant, confit garlic

Curried monkfish £22.5

Curried mussel, charred broccoli, broccoli purée, new potatoes, coriander

Butternut squash ravioli £18.5

Toasted seeds, beurre noisette

Slow-cooked ox cheek £23.5

Oxtail pastille, buttered kale, celeriac purée, bordelaise sauce

Pork £21.5

Sage and onion croquette, red wine salsify, apple, pork jus

Grilled fillet of plaice £20

Truffle mash, cauliflower, caper butter sauce

Sides £3.5 each

Truffle and parmesan chips, Rosemary and sea salted new potatoes (ve), Buttered kale with pancetta and blue cheese, Rocket, aged parmesan and balsamic salad, Smoked paprika skinny fries (ve), Onion rings with garlic mayonnaise (v)

Hand Picked Favourites

Hand Picked Gourmet Beef Burger £15

Toasted brioche bun, house relish, baby gem, gherkin, coleslaw, skinny fries

Our beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

Add: Black bomber cheese, Blacksticks Blue cheese, fried egg, smoked streaky bacon **£2 each**

Dry-aged Ribeye Steak approx. 220g (gf) £29.5

Grilled flat mushroom and plum tomato, hand cut chips, watercress salad

Add: Peppercorn, Bearnaise, Blacksticks Blue cream, real gravy **£3 each**

Beer Battered West Coast Haddock £14.5

Hand-cut chips, mushy peas, tartare sauce, lemon

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Desserts

Elderflower & bee pollen panna cotta £8.5

Honeycomb, lime gel, lime sorbet

Sticky toffee pudding £7.5

Poached pear, salted caramel ice cream

Dark chocolate and marmalade fondant £10

Iced lemon and mascarpone cream

White chocolate mousse £8

Poached rhubarb, rhubarb sorbet

Glazed lemon tart £8

Liquorice ice cream, lemon curd

Selection of ice-cream and sorbet £8

Double chocolate brownie £8

Vanilla ice cream, dark chocolate sauce

Seasonal Eton mess £9

Artisan cheese selection £12

Kidderton Ash, Barkham Blue, Wookey hole cave aged cheddar,
Lord London, Burts Blue, Celtic Promise (please choose 3 types)

Served with oatcakes, water biscuits, chutney, celery, iced grapes

Coffee and handmade petits fours £5

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Dessert Wines and Ports

By the glass (50ml)

Chateau du Levant Sauternes, Bordeaux 2010 £12.5

Warre's NV £6.5

Warre's LBV, 2007 £7.5

By the bottle

Chateau du Levant Sauternes, Bordeaux, France 2010 £38
Lusciously exotic with lingering flavours of peach, apricot, grapefruit, 37.5cl Bottle

Warres Warrior, Douro, Portugal NV £41
Velvety full body, luscious blackcurrant and cherry flavours, 50cl Bottle

Warres Otima 10yr old Tawny Port, Douro, Portugal NV £39
Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, 50cl Bottle

Warres LBV Port, Douro, Portugal 2010 £53
Firm and full-bodied with a ripe fruit character, almost chewy tannins and a long finish, 50cl Bottle

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